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UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING ADMINISTRATION
DAIRY AND POULTRY LABORATORY

THE CHEMICAL ANALYSES OF LIQUID EGGS
(Frozen Eggs, Yolks or Whites)

Total Solids

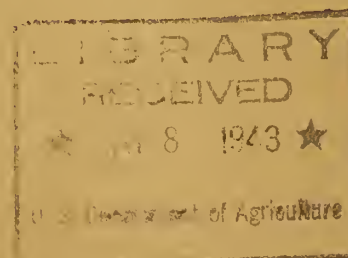
Weigh a 5 gm. sample of well mixed thawed frozen eggs (using a weighing pipette and holder) and set in a thermostatically controlled oven at 103-105° C. for 2 hours, then transfer to a vacuum oven and continue drying for 3 hours at 103-105° with not less than 20 inches of vacuum. Calculate the loss in weight and report as percentage total solids.

Fat by Acid Hydrolysis

From a well mixed sample, weigh accurately into a fat extraction tube (Mojonnier tube) approximately 5 grams of whole eggs, 5 grams of yolks, or 5 grams of whites. (Use weighing pipettes and holder.) Add slowly with vigorous shaking, 10 ml. of concentrated HCl, set tube in water bath heated to 70° C., bring to boiling point, and continue heating at boiling point for 30 minutes shaking tube at 5 minute intervals. Remove tube from water bath and, if necessary, add water to approximately fill lower bulb of tube and cool to room temperature. Extract as outlined in procedure for dried eggs. Report as percentage of fat.

Acidity of Ether Extract

Measure about 10 ml. of thawed frozen egg (or liquid yolks) sample from a pipette and extract as previously described for dried egg under "Acidity of Ether Extract". Report as ml. of 0.05N sodium ethylate per 1 gm. of ether extract.



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